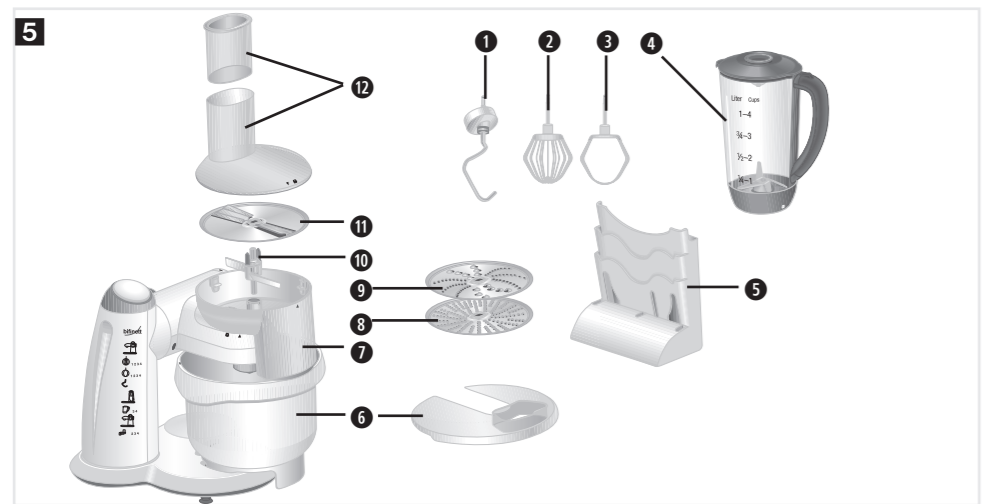
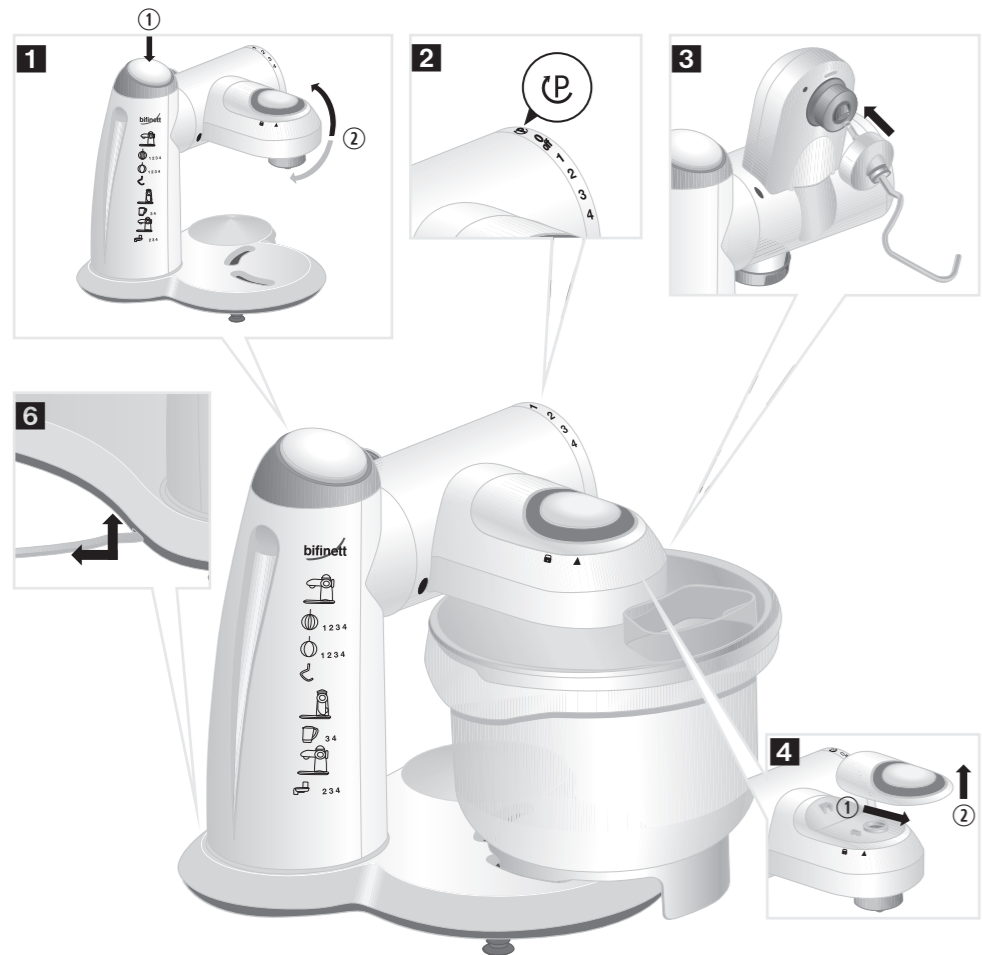


■ FOOD PROCESSOR



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FOOD PROCESSOR
Operating instructions



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Read these operating instructions carefully before using the appliance for the first time and preserve this manual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

FOOD PROCESSOR KH 701

Safety Notices

Danger of electrical shock!

- Ensure that the power supply to be used tallies with the details on the model details plate.
- Ensure that the power cable never becomes wet or moist whilst in use.
- Always place the power cable so that it cannot be trapped or otherwise sustain damage. Do not allow the power cable to hang from the work area.
- Should the power cable or plug be damaged, to avoid possibly life-threatening risks immediately arrange for it to be replaced by qualified specialists or the customer services department.
- Remove the plug from the wall socket when the appliance is not in use, before cleaning it and if it malfunctions. Switching off the appliance is not sufficient because the appliance receives power as long as the power plug is connected to the socket. You can thus avoid unintentional switch-on of the appliance. After power-outages the appliance continues to run!
- Do not operate the appliance without ingredients. Risk of overheating!
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.



Warning: Never submerge the appliance in water or other liquids. Danger of electrical shock!

Risk of personal injuries!

- **Caution:** the cutting and rasping discs and the mixing knives are very sharp!
- Take care with their installation and removal, as well as when cleaning them!
- **Attention:** When the machine is running, only insert into the mixing bowl, food processor or the mixer the ingredients to be processed.
- To avoid personal injury and damage to the appliance, NEVER insert or place your hands or foreign objects into the loading shaft or in the mixer.
- Only exchange accessories when the drive has come to a complete standstill.
- After being switched off, the drive continues to run for a short time!
- NEVER leave the appliance unsupervised.

Intended Use

The appliance is intended for the processing of foodstuffs in private-domestic quantities and intended only for use in private households, in enclosed spaces protected from the elements.

The appliance is not intended for use in commercial or industrial applications or for use outdoors. The appliance may only be used with original accessories.

Technical data

Mains voltage:	220–240 V / 50 Hz
Power consumption:	550 W
max. capacity	
Mixing bowl:	ca. 3,8 l
Mixer:	ca. 1,5 l

Items supplied

Food Processor KH 701
Stainless steel mixing bowl with lid
Mixer with lid and funnel
Food processor with stodger
Cutter turning disc (thick and thin)
Rasper turning disc (coarse and medium-fine)
Rubbing disc (fine)
Kneading hooks with *dough deflector*
Beater
Whisk
Accessory holder
Assembly material
Operating Instructions

Appliance description




- 1 Kneading hooks with dough deflector
- 2 Mixing beater
- 3 Whisk
- 4 Mixer with lid and funnel
- 5 Accessory holder
- 6 Mixing bowl with lid
- 7 Food processor
- 8 Rubbing disc
- 9 Rasper turning disc
- 10 Drive shaft for food processor
- 11 Cutter turning disc
- 12 Lid with stodger for the food processor
- 13 Unlocking button
- 14 Turn-switch
- 15 Swivel arm
- 16 Drive motor
- 17 Recesses for the mixing bowl
- 18 Cable storage compartment

Taking into use

- Before taking the appliance into use, check that all listed items are present and that there are no visible damages on/to them.
- Remove all packaging materials from the appliance.
- Before the first usage thoroughly clean all component parts as described in the section „Cleaning and care“.
- Place the appliance on a flat and clean surface.
- Secure the appliance to the surface with the four suction discs.
- Remove the power cable from the cable storage compartment **18** (Fig. 6).
- Insert the plug into the power socket.

Operating positions

Important: Only operate the appliance when accessories are attached and in the operating positions shown in this table. NEVER operate the appliance without ingredients.

Position	Accessories
1	
2	
3	
4	Positioning of the mixing bowl Utilisation of kneading hooks, beaters and whisks
5	Insertion of large amounts to be processed

Working with kneading hooks, beaters and whisks

i Note: The appliance may only be used when the drive openings not being utilised are covered with drive protection lids.

To prepare the appliance for work with kneading hooks ①, beaters ③ and whisk ②, proceed as follows:

- Press the unlocking button ⑬ and bring the swivel arm ⑮ into operating position 4 (see chapter „Operating positions“) (Fig. 1).
- Insert the mixing bowl ⑥. The base of the mixing bowl ⑥ must engage in the recesses ⑰ on the appliance.
- Press the unlocking button ⑬ and bring the swivel arm ⑮ into operating position 1 (see chapter „Operating positions“) (Fig. 1).
- Place and hold turn-switch ⑭ in position P, until the drive motor ⑯ remains stationary in the park position (Fig. 2). Should the drive motor not move it is already at the park position.
- Press the unlocking button ⑬ and bring the swivel arm ⑮ into operating position 4 (see chapter „Operating positions“) (Fig. 1).
- Depending on the task to be performed, insert the kneading hooks ①, beaters ③ or whisks ② so that they firmly engage in the drive ⑯ motor.

i Note: The kneading hooks ① are fitted with a pastry deflector. Turn the pastry deflector until the kneading hooks ① can engage (Fig. 3).

- Place the ingredients to be processed into the mixing bowl ⑥.

i Note: Pay heed that during the kneading and/or mixing process the pastry in the mixing bowl increases in volume, or is pressed upwards through the rotary movement. Take note of the table in the chapter „Recommended filling quantities“.

- Press the unlocking button ⑬ and bring the swivel arm ⑮ into operating position 1 (see chapter „Operating positions“) (Fig. 1).
- Place the lid onto the mixing bowl ⑥.
- Set the rotary switch ⑭ to the desired level.

Risk of injury from rotating parts!

NEVER reach into the mixing bowl when it is in use.

Only change accessories when the drive motor **16** is at standstill! After being switched off, the drive motor **16** continues to run for a short time. The appliance may only be used when the drive openings not being utilised are covered with drive protection lids. In cases of malfunction switch the appliance off and remove the plug from the wall socket, this will avoid an unintentional switching-on of the appliance.

Refilling with ingredients

- Turn the appliance off with the rotary switch **14**.
- Turn the rotary switch **14** to P and hold it firmly until the drive motor **16** comes to a standstill (Fig. 2).
- Remove the lid.
- Press the unlocking button **15** and bring the swivel arm **15** into operating position 5 (see chapter „Operating positions“).
- Refill with ingredients or insert the ingredients through the refill opening in the lid.

On task completion

- Turn the appliance off with the rotary switch **14**.
- Turn the rotary switch **14** to P and hold it firmly until the drive motor **16** comes to a standstill (Fig. 2).
- Remove the lid.
- Press the unlocking button **15** and bring the swivel arm **15** into operating position 4 (see chapter „Operating positions“).
- Remove the accessories from the drive motor **16**.
- Remove the mixing bowl **6**.
- Clean all parts (see chapter „Cleaning and care“).

Working with the food processor

- i** **Note:** Ensure that on the swivel arm **15** neither the kneading hooks **1**, the whisk **3** nor the mixing beater **2** are attached.

Proceed as follows to prepare the appliance for operation with the food processor **7**:

- Press the unlocking button **15** and bring the swivel arm **15** into operating position 4 (see chapter „Operating positions“) (Fig. 1).
- Insert the mixing bowl **6**. The base of the mixing bowl **6** must engage in the recesses **17** on the appliance.
- Press the unlocking button **15** and bring the swivel arm **15** into operating position 1 (see chapter „Operating positions“).
- Remove the drive protection lid for the food processor **7** (Fig. 4).
- Insert the food processor **7** with the drive shaft **10** into the drive opening (The marking on the food processor **7** to the marking on the swivel arm **15**) and turn it clockwise as far as it will go (Fig. 5).
- Remove the lid with stodger **12**.
- Depending on the task to be performed, place the cutting **11**, rasping **9** or rubbing **8** disc onto the drive shaft **10** of the food processor. (Fig. 5).
- Place the lid with stodger **12** on the food processor **7** and latch it down (Fig. 5).
- Set the rotary switch **14** to the desired level.

- i** **Note:** Do not press too many ingredients in the food processor **7**. Take note of the table in the chapter „Recommended filling quantities“.

- Insert ingredients through the loading shaft with the stodger **12**.

Risk of injury from rotating parts!

To avoid personal injury and damage to the appliance, NEVER insert or place your hands or foreign objects into the loading shaft. Only insert ingredients by use of the stodger.

Only change accessories when the drive motor **16** is at standstill! After being switched off, the drive motor **16** continues to run for a short time. The appliance may only be used when the drive openings not being utilised are covered with drive protection lids. In cases of malfunction switch the appliance off and remove the plug from the wall socket, this will avoid an unintentional switching-on of the appliance.

On task completion

- Switch the appliance off with the rotary switch **14**.
- Turn the food processor **7** anti-clockwise and remove it.
- Disassemble the food processor **7** and clean all parts (see chapter „Cleaning and care“).


Working with the mixer

Risk of scalds!

Allow hot fluids to cool to a hand-warm temperature (ca. 30 – 40 °C) before they are poured into the mixer **4**.

Proceed as follows to prepare the appliance for operation with the mixer **4**:

- Press the unlocking button **15** and bring the swivel arm **15** into operating position 3 (see chapter „Operating positions“).
- Remove the drive protection lid for the mixer (Fig. 7).
- Fit the mixer **4** (Marking on the base onto the marking on the base machine) and turn it anti-clockwise as far as it will go (Fig. 8).
- Fill with ingredients.
Maximum amounts: 1 litre;
foaming liquids, maximum 0,5 litre; optimal processing amount for solids: 50 – 100 g

 **Note:** Take note of the table in the chapter „Recommended filling quantities“.

- Place on the lid with funnel and press it down firmly (Fig. 9).
- Set the rotary switch **14** to the desired level.

Risk of injury from sharp knife/rotating drive!

NEVER reach into the mixer **4** when it is in use! Remove/place the mixer **4** only when the drive motor **16** is at stillstand! Only use the mixer **4** with the lid firmly in position.

In cases of malfunction switch the appliance off and remove the plug from the wall socket, this will avoid an unintentional switching-on of the appliance.

Refilling with ingredients

- Turn the appliance off with the rotary switch **14**.
- Press the button on the handle of the mixer **4**, remove the lid and fill with ingredients

or


- remove the funnel and slowly refill with solids through the refill opening (Fig. 10)

or

- refill with fluid ingredients by means of the trichter (Fig. 11).

On task completion

- Switch the appliance off with the rotary switch **14**.
- Turn the mixer **4** clockwise and remove it.

 **Note:** The mixer **4** is best cleaned immediately after use (see chapter „Cleaning and care“).

Cleaning and care

Danger of electrical shocks!



Warning: Never submerge the appliance in water or other liquids.

Attention!

DO NOT use any abrasive cleaning agents.

Remove the power plug.

Wipe the appliance with a damp cloth. If necessary, use a mild detergent.

Afterwards, dry the appliance completely.

Clean the stainless steel mixing bowl ⑥, food processor ⑦ and accessories.

Clean all accessories, the stainless steel mixing bowl ⑥ and the food processor ⑦ in water with some mild detergent. Rinse them with clear water and dry them well. The accessories, the stainless steel mixing bowl ⑥ and the food processor ⑦ are NOT suitable for a dishwasher.

Cleaning the mixer

Risk of injury from the sharp knife!

Do not handle the mixer knife with bare hands.

Attention!

DO NOT use any abrasive cleaning agents.

For cleaning, put some water with detergent into the assembled for use mixer ④.

Switch the mixer ④ on for a few seconds. Pour out the cleaning solution and then rinse the mixer ④ with clear water. Possible residues can be removed with a dishwashing brush.

Troubleshooting

If the appliance suddenly ceases operation:

The appliance has overheated and triggered the automatic safety switch-off.

- Place the rotary switch ⑭ at 0.
- Remove the plug from the wall socket.
- Allow the appliance to cool for 15 minutes.
- If, after 15 minutes, the appliance has not yet cooled off completely, it will not start.
- Wait a further 15 minutes and try switching on again.

If the appliance does not switch itself on:

- Check to see if the plug is in the power socket.
- Check to see if the drive protection lids for the mixer ① and food processor ⑦, the mixing bowl ⑥ and the lid are correctly placed and properly engaged.
- Check to see if the swivel arm ⑮ is in the required position (see chapter „Operating positions“).

Should the measures described above not provide a solution, then the appliance is defective. Arrange for the appliance to be repaired in a qualified specialist workshop or by customer services.

Disposal



Do not dispose of the appliance in your normal domestic waste. This product is subject to the European guideline 2002/96/EC.

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



Dispose of packaging materials in an environmentally responsible manner.

Warranty & Service

The warranty for this appliance is for 3 years from the date of purchase. This appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase date. Should a claim need to be made under the warranty, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers ONLY claims for material and manufacturing defects, not for wearing or consumable or for damage to fragile components. This product is for private use only and is not intended for commercial applications.

The warranty will become void in the event of abusive and improper handling, use of force and internal tampering not carried or approved by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

Importer

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Recommended filling quantities

Attachment	Accessories	Foodstuff	Amount	Time	Level
	-	Juice	400 g Ingredients + 600 ml Water	30 sec.	3, 4
	-	Nuts Almonds	100 g	10 sec.	3, 4
	-	Ice cubes	110 g	10 sec.	3, 4
	-	Fluids	1000 ml	10 sec.	3, 4
		carrots, potatoes, cucumber	500 g * ¹	25 sec.	2, 3, 4
		carrots, potatoes, cucumber	500 g * ²	50 sec.	2, 3, 4
		carrots, potatoes, cucumber	500 g	25 sec.	2, 3, 4
		carrots, potatoes, cucumber	500 g * ¹	25 sec.	2, 3, 4
		carrots, potatoes, cucumber	500 g * ²	40 sec.	2, 3, 4
		Yeast dough	500 g Flour, 1 Egg, 80 g Oil (room temperature), 80 g Sugar, 200-250ml Warm milk, 25 g Fresh yeast or 1 packet of dried yeast, 1 pinch of Salt * ³	1. Stir process: 2 min.	1
				2. Stir process: 10 min.	2
		Biscuit pastry	125 g butter (room temperature), 100-125 g Sugar, 1 Egg, 1 pinch salt 250 g flour * ⁴	1. Stir process: 30 sec.	1
				2. Stir process: 6 min.	2
		Meringue	8 Egg whites	2-3 min.	4

*1: Use the rough side of the raspel or cutter turning disc.

*2: Use the fine side of the raspel or cutter turning disc.

*3: The maximum volume for yeast dough amounts to 1.5 times the given recipe.

*4: The maximum volume for biscuit pastry amounts to 1.5 to 2 times the given recipe.